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Entenmann's Fat-Free Chocolate Cupcakes

1 small Box Jello chocolate pudding powder " cup Non-fat dry milk powder 1 tbsp Unsweetened Hershey's cocoa " cup Sugar 1 cup Self-rising flour 4 Egg whites, beat until stiff with 1 pinch Salt 1" qt bowl 1 tsp Vanilla 4 oz Applesauce ½ tsp Baking soda

In medium mixing bowl combine Jello powder, dry milk, cocoa, sugar and flour. Set aside. With electric mixer, beat alternately into the egg white mixture a cup at a time with the vanilla, applesauce and baking soda, which have been mixed together. Beat 2 minutes

after last addition. Divide batter equally between 12 paper-line cupcake wells. Bake at 350°F about 18-20 minutes or until tester comes out clean. Cool in pan on wire rack 10 minutes then remove.